


CHICKEN ENCHILADAS

- | | |
|------------------------------|-----------------------------------|
| 2 chicken breasts | 1 can red enchilada sauce |
| 1 c. salsa | 5 large tortillas |
| 1 c. shredded cheddar cheese | 1 bag Spanish minute rice, heated |

Boil chicken and drain. Shred chicken and mix with salsa and cheese. In a 9 X 13 pan, pour $\frac{1}{2}$ can enchilada sauce to cover bottom. On a tortilla, put beans, rice, and chicken mix. Roll up and place in pan. Repeat until all tortillas are in the pan. Pour remaining sauce over the top. Add more cheese if desired. Bake at 350° for 15 minutes.

CHICKEN SAUCE PIQUANT

- | | |
|------------------------------|---------------------------------------|
| 1 hen, cut up and seasoned | 1 - 10 oz. can Ro-Tel tomatoes |
| 2 lbs. link sausage, sliced | $\frac{1}{2}$ c. roux |
| $\frac{1}{2}$ c. oil | 1 - 10 oz. can cream of mushroom soup |
| 2 onions, chopped | 1 c. green onions, chopped |
| 3 cloves garlic, chopped | Cooked rice |
| 1 green bell pepper, chopped | |
| 1 - 8 oz can tomato sauce | |

Put hen and sausage in a black cast-iron pot, and brown in oil. When brown, take out of pot; set aside. In same cast-iron pot, sauté onions, garlic, bell pepper, tomato sauce, Ro-Tel tomatoes, roux and mushroom soup. Cook until onions are clear in color. Add hen and sausage back in pot with ingredients, cover and allow to cook at least one hour, or until hen is tender. Add water as needed. Serve over rice.

Yvonne Tyson

CHICKEN SPECTACULAR

- | | |
|----------------------------------|--|
| 3 c. cooked chicken | 2 cans French style green beans |
| 1 pkg. Zatarain's dirty rice mix | 1 c. Hellmann's mayonnaise |
| 1 can cream of chicken soup | 1 can water chestnuts, drained and diced |
| 1 medium jar pimientos | Salt and pepper to taste |
| 1 medium onion, chopped | |

Mix all ingredients in a large bowl. After mixing well, pour into a 2 $\frac{1}{2}$ or 3 quart casserole dish. Bake 25 - 30 minutes at 350°. Serves 16

Heather Best